

FLATBREADS

◆ MANGO & BACON

herbed goat cheese, watercress pesto
11

◆ ASPARAGUS

Mascarpone, tickler,
roasted tomato pistou
11

APPETIZERS & SMALL PLATES

GOUGÈRES 9
cheese puffs

TRUFFLE FRIES 8
herbs de Provence, saffron rouille

◆ **CRAB FONDUE** 14
Tickler, Emmentaler, shallot, apple,
zucchini chips, rice crackers

CRISPY CALAMARI 11
lemon rouille, cocktail sauce

◆ **TUNA TARTARE*** 15
avocado mousse, mango relish,
toasted sesame seeds, chili glaze,
rice crackers

CRISPY BRUSSELS SPROUTS 11
preserved lemon vinaigrette, fried leeks,
bacon, honey-chili aioli

ARTISANAL CHEESE & CHARCUTERIE Mkt
bistro inspired accoutrements

PRINCE EDWARD ISLAND MUSSELS 12/19
Riesling, fresh herbs, hand-cut fries

CHEESEBURGER* 13
lettuce, red onion, mayonnaise,
hand-cut fries; cheddar, Roquefort,
Emmentaler

Sides

◆ Spring Peas and Roasted Garlic 4

Crispy Brussels Sprouts 6

Sauteed Asparagus 5

Cheddar, Bacon & Chive
Potato Cakes 4

French Green Beans 5

Hand-Cut Fries 4

Brussels Sprouts 5

Crème Fraîche Mashed Potatoes .. 4

Jasmine Rice Blend 4

◆ Chef's features

STARTER SALADS & SOUPS

◆ **STRAWBERRY BIBB** 9
Goat cheese, candied walnuts, watercress, mint vinaigrette

ROASTED BEETS & LITTLE GEM 9
Roquefort, walnuts, truffle beet walnut vinaigrette

VEGETABLE SALAD 6
fresh vegetables, Green Goddess dressing

FRENCH ONION SOUP 7
melted Emmentaler

SOUP OF THE DAY Mkt
(Please ask your server)

ENTRÉES

LEMON CHICKEN PAILLARD 20
crème fraîche mashed potatoes, French green beans

◆ **PAN SEARED TROUT** 26
lemon caper beurre blanc, French green beans, Spring peas

◆ **CONFIT WILD MUSHROOMS** 20
Jasmine rice blend, asparagus, roasted tomato pistou,
arugula-quinoa salad

◆ **GRILLED SALMON*** 27
dill mustard, crème fraîche mashed potatoes, French green beans

◆ **GARLIC SHRIMP RISOTTO** 25
wild mushrooms, Spring peas, watercress, Prima Donna,
crispy prosciutto

◆ **PAN SEARED SEA SCALLOPS** 33
Jasmine rice blend, spinach, roasted tomato pistou

◆ **GRILLED PORK CHOP*** 28
Mango relish, Jasmine rice blend, asparagus

◆ **FILET MIGNON*** 34
Roquefort cream, crème fraîche mashed potatoes,
French green beans

BACON WRAPPED BISTRO MEATLOAF 24
Diane sauce, caramelized onions, Spring peas, cheddar,
bacon & chive potato cake

STEAK FRITES* 25
sliced hanger steak, herbed Maître d'butter, hand-cut fries



PROXIMITY HOTEL
- Reopening Special -

Stay for \$299 with \$150 PWB Credit

proximityhotel.com

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

*Items are cooked to order or may contain raw ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions